

# Imperial IPA

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- Gravity **20.2 BLG**
- ABV ---
- IBU **110**
- SRM **8.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (100%)	78 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	70 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	3.5 %
Boil	Citra	150 g	10 min	13 %
Dry Hop	Citra	100 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	0 min
Fining	Mech irlandzki	4 g	Boil	7 min

Fining	żelatyna	4 g	Secondary	3 day(s)
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## Notes

- burzliwa 22 oC 14 dni  
cicha 22 oC 14 dni  
*Apr 1, 2016, 12:03 AM*